

2. (Cancelled) The stable, dried bacteria composition of claim 1, wherein the bacteria is selected from the group consisting of *Lactobacillus bulgaricus*, *Lactobacillus case*, *Lactobacillus germentum*, *Lactobacillus helveticus*, *Lactobacillus bifidus*, *Lactobacillus lactis*, *Lactobacillus delbrueckii*, *Lactobacillus thermophilus*, *Lactobacillus fermenti*, *Lactobacillus coryniformis*, *Lactobacillus curvatus*, *Lactobacillus buchneri*, *Lactobacillus fermentum*, *Lactobacillus viridescens*, *Lactobacillus amylovorus*, *Lactobacillus amylophilus*, *Lactobacillus pentosaceus*, *Lactobacillus salivaroës*, *Lactobacillus brevis*, *Lactobacillus leichmannii*, *Lactobacillus plantarum*, *Lactobacillus cellobiosus*, *Propionibacterium shermanii*, *Streptococcus lactis*, *Streptococcus cremoris*, *Streptococcus diacetylactis*, *Streptococcus thermophilus*, *Streptococcus faecium*, *Streptococcus faecalis*, *Pediococcus cerevisia*, *Pediococcus acidilactici*, *Pediococcus pentosaceus*, *Leuconostoc cremoris*, *Leuconostoc dextranicum*, and *Leuconostoc mesenteriodes*.

3. (Cancelled) The stable, dried bacteria composition of claim 1, wherein the bacteria component comprises from about 0.1% to about 10% of the total mass of the composition.

4. (Cancelled) The stable, dried bacteria composition of claim 1, wherein the yeast is selected from the group consisting of Brewer's and Baker's yeast.

5. (Cancelled) The stable, dried bacteria composition of claim 1, wherein the yeast component comprises from about 2.5% to about 20% of the total mass of the composition.

6. (Cancelled) The stable, dried bacteria composition of claim 1, wherein the protein component comprises is selected from the group consisting of whey and soy protein concentrates.

7. (Cancelled) The stable, dried bacteria composition of claim 1, wherein the protein component comprises from about 25% to about 98% of the total mass of the composition.

8. (Cancelled) A nutritional supplement containing the stable, dried bacteria composition of any of claims 1-7.

9. (Withdrawn) A method of improving the health of a mammal comprising administering the nutritional supplement of claim 8.

10. (Withdrawn) A method of reducing lactose intolerance in humans comprising administering the nutritional supplement of claim 8.

11. (Withdrawn) A method of preserving foods comprising adding a stable, dried bacteria composition of any of claims 1-7 to food.

12. (Cancelled) A nutritional or dietary supplement containing lactobacillus bacteria fixed and maintained for long-term storage comprising:

a sealed, airtight container containing

a solid, dry, granular admixture comprised of

solid, dried lactobacillus bacterium,

a dried, non-living yeast, and

a protein concentrate wherein,

the solid, dried lactobacillus is lactobacillus acidophilus at a concentration of between 0.1%

to 100%, and wherein the dried, non-living yeast is at a concentration of between 2.5% to 20%, and

wherein the protein concentrate is at a concentration of between about 25% to about 98%.

13. (Cancelled) The composition of claim 12 wherein the dried, non-living yeast is Brewer's yeast.

14. (Cancelled) The composition of claim 12 wherein the protein concentrate is selected from the group consisting of whey and soy protein isolates.

15. (Cancelled) The composition of claim 12 further comprising a flavoring agent.

16. (Cancelled) A stable, dried bacterial composition comprising:
approximately 0.1 to 10 dry weight percent solid, dried, viable bacteria
approximately 2.5 to 20 dry weight percent dried, non-living yeast, and
approximately 25 to 98 dry weight percent protein concentrate;
wherein the viability of the bacteria in the composition does not decrease for a period of at least ten months when the composition is stored in an airtight container.

17. (Cancelled) The composition of claim 16, wherein the composition is a solid, dry, granular admixture of the viable bacteria, the non-living yeast, and the protein concentrate.

18. (Cancelled) The composition of claim 16, wherein the viable bacteria are selected from the genera or species consisting of *Lactobacillus*, *Streptococcus*, *lactis*, *Streptococcus cremoris*, *Streptococcus diacetylactis*, *Streptococcus thermophilus*, *Streptococcus faecium*, *Streptococcus faecalis*, *Pediococcus*, *Leuconostoc*, and *Propionibacterium freudenreichii shermanii*.

19. (Cancelled) The composition of claim 16, wherein the non-living yeast is selected from the group consisting of Brewer's and Baker's yeast.

20. (Cancelled) The composition of claim 16, wherein the protein concentrate is selected from the group consisting of whey protein concentrates, animal protein concentrates and soy protein concentrates.

21. (Cancelled) The composition of claim 16, 17, 18, 19 or 20 further comprising a flavoring agent.

22. (Cancelled) The composition of claim 16, 17, 18, 19 or 20 further comprising a sealed, airtight container.

23. (Cancelled) The composition of claim 22, wherein the amount of viable bacteria remains substantially constant for at least 6 months.

24. (Cancelled) The composition of claim 16, wherein the amount of viable bacteria increases during shelf storage.

25. (Cancelled) The composition of claim 16, wherein the viability of the bacteria in the composition does not decrease for a period of at least twelve months when the composition is stored in an airtight container.

26. (Cancelled) The composition of claim 16, wherein the viability of the bacteria in the composition does not decrease for a period of at least eighteen months when the composition is stored in an airtight container.

27. (Cancelled) The composition of claim 16, wherein the viable dried bacteria component comprises from about 0.25% to about 5.0% of the dry weight of the composition.

28. (Cancelled) The composition of claim 16, wherein the viable dried bacteria component comprises from about 0.35% to about 0.75% of the dry weight of the composition.

29. (Cancelled) The composition of claim 16, wherein the non-living dried yeast component comprises from about 3.0% to about 12.5% of the dry weight of the composition.

30. (Cancelled) The composition of claim 16, wherein the non-living dried yeast component comprises from about 4.0% to about 7.5% of the dry weight of the composition.

31. (Cancelled) The composition of claim 16, wherein the protein component comprises from about 50% to about 97% of the dry weight of the composition.

32. (Cancelled) The composition of claim 16, wherein the protein component comprises from about 75% to about 96% of the dry weight of the composition.

33. (Cancelled) A stable, dried bacterial composition comprising:
approximately 0.7 dry weight percent solid, dried, viable *Lactobacillus acidophilus* bacteria
approximately 5.3 dry weight percent dried, non-living yeast, and
approximately 92.3 dry weight percent soy protein isolate;

wherein the viability of the bacteria in the composition does not decrease for a period of at least ten months when the composition is stored in an airtight container.

34. (Cancelled) The composition of claim 33, wherein the viability of the bacteria in the composition does not decrease for a period of at least eighteen months when the composition is stored in an airtight container.

35. (Cancelled) The composition of claim 33, further comprising a flavoring agent.

36. (Previously Presented) A nutritional supplement composition comprising:
a sealed container containing a solid granular, dry admixture wherein said admixture is comprised of dried, viable bacteria of genus *Lactobacillus*,
non-living, dried Brewer's or Baker's yeast in an amount comprising between about 2.5% and about 20% of the total mass of the composition, and
a protein concentrate selected from the group consisting of whey protein, soy protein, and animal protein concentrates.

37. (Previously Presented) The composition of claim 36, wherein the genus *Lactobacillus* bacteria is a species selected from the group of consisting of *Lactobacillus acidophilus*, *Lactobacillus bulgaricus*, *Lactobacillus casei*, *Lactobacillus helveticus*, *Lactobacillus bifidus*, *Lactobacillus lactis*, *Lactobacillus delbrueckii*, *Lactobacillus thermophilus*, *Lactobacillus coryniformis*, *Lactobacillus curvatus*, *Lactobacillus buchneri*, *Lactobacillus fermentum*, *Lactobacillus viridescens*, *Lactobacillus amylovorus*, *Lactobacillus amylophilus*, *Lactobacillus pentosaceus*, *Lactobacillus brevis*, *Lactobacillus leichmannii*, *Lactobacillus plantarum*, and *Lactobacillus cellobiosus*.

38. (Previously Presented) The composition of claim 36, wherein the dried viable bacteria comprise from about 0.1% to about 20.0% of the total mass of the composition.

39. (Previously Presented) The composition of claim 36, wherein the viable dried bacteria component comprises from about 0.25% to about 5.0% of the total mass of the composition.

40. (Previously Presented) The composition of claim 36, wherein the non-living dried yeast component comprises from about 3.0% to about 12.5% of the total mass of the composition.

41. (Previously Presented) The composition of claim 36, wherein the protein component comprises from about 50% to about 97% of the total mass of the composition.

42. (Previously Presented) The composition of claim 36, wherein the protein component comprises from about 75% to about 96% of the total mass of the composition.